

Eat + DRINK

SPECIAL ADVERTISING SUPPLEMENT

2014

OC
WEEKLY

ELBOWS DEEP IN MAC 'N CHEESE PG 6 | LUIGI'S D'ITALIA PG 24
THE BEST HAUS IS THE WURSTHAUS PG 5 | ADDICT FOR THE ATTIC PG 30

Your Guide
**TO THE BEST
FOOD & DRINKS
IN ORANGE COUNTY**

PLUS

2014 tasting event
**DECADENCE
09.05.14**

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IN LONG BEACH**
PAGE 31

**ON THE COVER
"SLAPWICH"
SLAPFISH**
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STRAIGHT-UP GOOD BEER.

SINCE 1925



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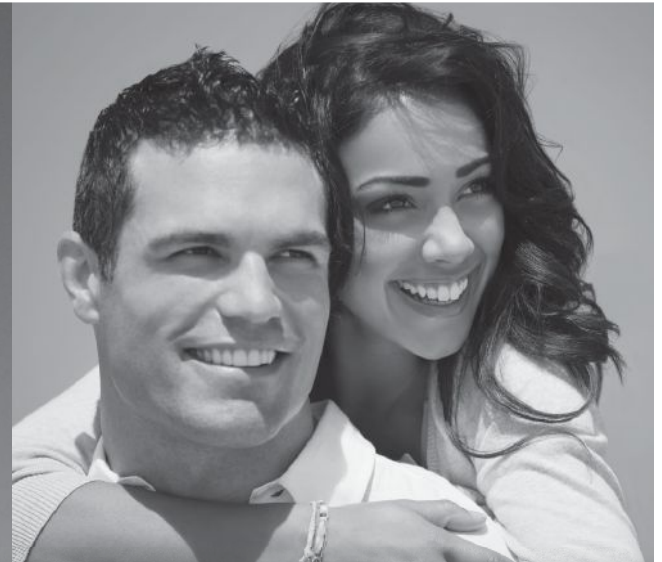
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Eat + DRINK

THE TIME HAS COME TO LET OUT YOUR MOST tantalizing cravings and indulge yourself with our 2014 Eat + Drink Guide. From the classic and safe to the challenging and unexpected, we've been rolling all over Orange County to find, taste and bring, just for your enjoyment, many outstanding places with all types of food, great cocktails and the best craft beer to quench your thirst. Some of these spots are new, some of them are better than last year and a couple are about to open. It's all here!

We want you to forget about the habit of taking for granted what you barely know. Sweet with salty, spicy desserts, original recipes, authentic cuisines from different countries, family owned breweries, passion and dedication fill the pages of this manual for the adventurous people that are not afraid to try new flavours. Beaches and sun are definitely not the only attractive in this great county.

And the best is yet to come! Once more, OC WEEKLY is proud to take the best of OC's restaurants and put them all together like a pack of candy. Yes, the 11th annual Decadence, our 2014 tasting event, will take place at the ballrooms of the Hilton Costa Mesa with live music, lots of delicacies, crafted cocktails, beer, wine and over 35 local establishments (some of which are in this very guide) that will be waiting for you with open arms, fork and knife! Your dreams will come true this September 5th, 2014!

Please get comfortable and begin with this journey around our world intended to delight your eyes and melt your mouth. We're sure you'll be surprised with the discoveries of this year, like Forrest Gump would say: "Life is like a box of chocolates." Well, open your own!



SAUSAGE HAUS & BAR

Just a few things in the world can compare with the experience of tasting the perfect sausage. Now imagine with eight different types of homemade sausages, a great selection of German and Belgian beers, fresh food, never frozen, and music playing to create the perfect atmosphere. That's how they "cook it" at Wursthaus. Opening in early October, this will be a great spot to enjoy your favorite activities: eat, drink and meet with friends, all together. From the classic or veggie to the most exotic sausage

you could ever imagine, between 24 different choices of sausages there's nothing these guys can't cook up. By the way, the adventure can't be completed without the Belgian fries with bacon dust. Those are a must! Also, hot and cold coffee will be available at any time. Want to know the best part? On weekends they'll close at 4 am. Can you imagine? No more fast food! Now the right way to indulge your late after party cravings is at Wursthaus. What else can anyone ask for? It's all there, in Downtown Santa Ana.

305 E. 4TH ST. SUITE 106, SANTA ANA | DASWURSTHAUS.COM

ELBOWS MAC N CHEESE



COMFORTING & DELICIOUS

ELBOWS MAC N' CHEESE BRINGS A NEW twist to an American comfort food classic. Creatively executed macaroni and cheese dishes dominate the extensive menu full of salads, soups and cheese melts. Love bacon? Go for the Swiss Mac—the applewood smoked bacon combines with their classic mac n' cheese to elevate it to a level that satisfies even the most discerning of bacon palettes. Carnivores flock to The Wing n' It, a mac n' cheese dish topped with boneless, buffalo chicken wings, crumbed bleu cheese and scallions. Vegetarian options include

the Easy Cheesy Cheese, topped with roasted tomatoes, fresh garlic, basil and a creamy mozzarella sauce. Even vegans have an opportunity to enjoy this classic dish with the I Can't Believe It's Not Cheese option. Elbow noodles are baked in cashew cheese, green chili, onion and topped with fresh veggies. This vegan option is, of course, absent the cheese that defines a traditional mac n' cheese—but it's cooked and seasoned so perfectly, that you'd be hard pressed to differentiate between the two.

215 WEST BIRCH STREET, BREA | 714.784.6613
11405 SOUTH ST, CERRITOS | 562.865.9999 | ELBOWSMACNCHEESE.COM

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SLAPFISH

19696 Beach Blvd, Huntington Beach
(714) 963-3900

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THE GOURMET DETECTIVE



BRING YOUR ALIBI

MURDER AND MYSTERY AREN'T the only intriguing aspects of The Gourmet Detective's weekly dinner show. Not only have they been charming the southland since 1990 with their uniquely entertaining blend of comedy and mystery, but they've built a solid reputation on their dining experience as well. Their vintage-style whodunnit sets the stage for audience participation in concert with audience enjoyment where even your waiter can be a suspect, and the visual feast of their authentic costumes sets a perfect stage for the actual feast.

You'll have a choice of 4 different entrees to choose from, and it's a can't-miss with any of them. From their classic salmon with lemon-caper butter sauce, to their perfectly tender New York steak paired with mushrooms and sautéed onions, the food perfectly complements the vintage feel of the show, the costuming, and the music. The Gourmet Detective has performances every Saturday and select Fridays at the Tee Room in Newport Beach. And if you happen to be out in Riverside, you can even make a reservation there as well, at the Avila Terrace Theater.

THE TEE ROOM, 3100 IRVINE AVENUE, NEWPORT BEACH | 949.423.5311
THE AVILA TERRACE THEATRE, 3663 MAIN STREET, RIVERSIDE

THE ROBBINS NEST



FUN WINES & GREAT FOOD

THE ROBBINS NEST IS ONE OF DOWNTOWN Santa Ana's newest players. The blossoming culinary arts district in the heart of the county lacked a wine bar, and The Robbins Nest has just flown in to fill that void. The bar and bistro serves as a monument to the owner, Lisa Robbins' late husband Jim, who loved fine wine and "creating wonderful dishes" to complement them. The

expansive wine list includes 100+ wines from California, France, Spain and beyond. Food from the full kitchen focuses on Italian fare, like the fresh Caprese Stack, Rustic Roma Pasta featuring house-made noodles and the pizza and flatbreads using hand-made pizza dough from a 50 year old recipe from New York. Come in to experience the Artist Village's newest snappy-chic delight.

207 W. 2ND ST., SANTA ANA | ROBBINSNESTWINEBAR.COM | 714.568.9926

BONDI GRILL HOUSE



LIVE LARGE

TRUE TO ITS ORIGINS, FAMILY OWNED AND with a story that mixes the best of South African and predominantly-Australian flavors, Bondi Grill House is the place to take a quick trip to one of the most iconic beaches of Sydney. The tasty treats allow patrons to feel like those lucky Aussies who have enjoyed these flavors for quite some time.

Steaks, burgers and ribs—the specialty of the

house—are cooked with extraordinary care in custom-made 825-degree grills, with a special sauce you won't find in any other place in the world (but Australia). The delicious sauce is made with a unique recipe created by a family in the sauce business for a long time. Enjoy the specialties but don't forget to ask for a lemonade or the Sticky Date Pudding, a sweet way to perfect your down-under meal.

7821 EDINGER AV., STE. 110, HUNTINGTON BEACH | BONDIGRILLHOUSE.COM | 714.893.3565

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CRISPINCIDER.COM

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COYOTE GRILL



BRINGING THE BAJA TO LAGUNA BEACH

A MILE SOUTH OF THE MONTAGE, YOU'LL find one of the best-hidden gems in Laguna Beach: Coyote Grill. In a city filled with summer tourists and beach crowds, Coyote Grill offers some of the best Baja-style tacos and margaritas in South County.

The casamero taco is one of our personal favorites — perfectly breaded and crisped calamari

served on a warm tortilla and smothered with Coyote Grill's secret sauce, then topped with cheese, cilantro, tomatoes and perfectly grated cabbage. Other seafood dish standouts are the spicy lobster, caught fresh daily and served seasonally, with a paste of shrimp fatas that will leave you completely satisfied. Open for breakfast, lunch, and dinner!

31621 S. COAST HWY., LAGUNA BEACH | COYOTEGRILL.TV | 949.499.4033

LOVE OF JUICE



HUNGOVER? TIME TO GO TO THE bar! This time, however, it's the cold press juice formulas of Love of Juice which will get rid of that headache! Created by a herbalist who perfected the blend of nature's extracts from all over the world, these flavors give you the perfect look-me-up. Everything in this colorful establishment is grown in local California and is ultra-organic and detox friendly.

5351 UNIVERSITY DRIVE, FARM MARKET, IRVINE
LOVEOFJUICE.COM | 424.200.2380

SOL PALETAS



SOL PALETAS STRIVES TO SHARE a beloved Mexican family tradition with its customers: the paleta. Each being unique, as special ingredients are blended, chopped, squeezed or pureed by hand using all natural ingredients. These frozen treats are made of real fruit, real sugar cane, and are free of artificial flavors, colors and preservatives. Perfect for hot summer days and get-togethers with family and friends!

SANTA ANA
SOLPALETAS.COM | 714.878.4237

TACO ASYLUM



AWESOME GOURMET TACOS

YES, THEY HAVE BEEN SERVING DELIGHTFUL tacos since January 2011. But this time Taco Asylum is ready to surprise you with a new menu created by Executive Chef Carlos Anthony, especially to challenge you with unexpected mixes of ingredients. More than 20 tacos, from classic to veggie, are waiting for you at The Camp in Costa Mesa. Taco varieties include long

Banh Mi Wasabi Shrimp, Jamaican Jerk Chicken and incredible Duck More made with an authentic recipe from Oaxaca are just a few. And The Dessert Nachos are completely yasso utely-crazily delicious! Fried tortilla with cinnamon and sugar, Mexican hot chocolate sauce and as insane as it sounds, red chilies are mixed to drive you nuts. Time to go to the asylum!

2947 S. BRISTOL ST., SUITE 102, AT THE CAMP, COSTA MESA | TACOMYTH.COM | 714.922.8333

CHIANINA STEAKHOUSE



SAY HELLO TO LOCAL TUSCANY

TUSCANY HAS NOW ARRIVED ON NAPLES Island, Long Beach with the addition of Chianina Steakhouse's namesake Chianina beef on the menu. Chianina beef is world-renowned for its muscle mass and lean, tender meat that ensures a higher quality cut and taste. Commonly used in Italy, the white cattle are also larger than most breeds but lower in fat with 30 percent less cholesterol. Each

month, two whole Chianina steaks will be available in a variety of cuts, including a porterhouse cooked Bistecca Fiorentina style. To ensure that every part of the cattle is used, additional dishes at Michael's on Naples, Michael's Pizzeria and Chianina's bar menu will also feature Chianina beef in sauces, main dishes, appetizers and sides, including a Chianina burger and Bolognese sauce.

5716 E. SECOND STREET, LONG BEACH | CHIANINA.COM | 562.434.2333



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FROZEN BAR



HANDCRAFTED ICE CREAM

FROZEN BAR, THE NEWEST STOP FOR handcrafted frozen treats, in Garden Grove offers a large variety of gelato, macarons, popsicles and Fronuts with very unique flavors. Strawberry, pistachio, taro, durian, mint chip, and Thai tea are just the tip of the flavor iceberg behind the counter, offering an entirely new confectionery experience. The featured Fronut is a creamy gelato-filled donut. With fillings like pistachio

and lavender gelato, there is a Fronut for everyone. Try a creamy Pistachio gelato bar topped in luscious white chocolate, chopped almonds and drizzled with dark chocolate. Customers also love the colorful Macaron sandwiches rolled in fruity pebbles, and other sweet toppings. On the go? Grab an always refreshing Mint Chocolate Chip shake topped with whipped cream drizzled in dark chocolate.

10130 CAVERN GROVE BLVD STE 115, GARDEN GROVE | FROZENBARKE.COM | 949.855.4017

NOTHING BUNDT CAKES



MOUTH WATERING BUNDT CAKES

AN INNOVATIVE AND CREATIVE WAY TO surprise someone special, Nothing Bundt Cakes are handmade fresh daily using real eggs, butter and cream cheese. For the last 3 years, they have been providing Costa Mesa and Newport Beach and recently Huntington Beach with an alternative and delicious way to send loved ones gifts for special occasions. These mouthwatering bundt cakes are available in

various sizes and flavors including favorites such as Red Velvet, Chocolate Chocolate Chip, Carrot, Lemon, and White Chocolate Raspberry that instantly melts in your mouth. The in-house bakery even provides artfully placed decorations for every occasion from anniversaries and birthdays to weddings and holidays. They regularly offer featured flavors such as a light and fluffy Lemon Raspberry to round out the delectable menu.

2415 W. LINCOLN AVE #4 COSTA MESA | 8602 BEECHER AVE HUNTINGTON BEACH
NOC - NOTHING BUNDT CAKES.COM | 949.6421.000

THE BLIND PIG



SPEAKEASY SIGHTING AHEAD

NAMED AFTER ONE OF THE PROHIBITION Era's names for speakeasies, The Blind Pig in Rancho Santa Margarita is a one-year-old gastropub with decades worth of history. This eclectic eatery features a seasonal menu that reflects the chef's progressive palate. The craft brews & the expertly-crafted cocktails conceptualized by their in-house mixologist, delivers a perfect enhancement to the

absolutely superb food. The conard fries with the homemade honey sriracha mayo provide an excellent backdrop to the libations, which in turn provide a backdrop to the most amazing view this side of the 405. As the sun sets, make sure you're sitting outside—the trees, the lake, the sun, and the adventurous food & cocktails that define the Blind Pig, creates a harmony that is unparalleled.

4140 SAN ANTONIO AVE, RANCHO SANTA MARGARITA | THEBLINDPIG.COM | 949.884.0072

PERU PERU GRILL



PERUVIAN STYLE

IN 2012, PERU PERU GRILL OPENED ITS DOORS in Anaheim with a menu full of rich, exotic Peruvian dishes. Despite a discreet exterior, the interior is very open and bright, complete with a bar fully stocked with a variety of fine wines and foreign beers. The most popular traditional Peruvian dish, Lomo Saltado, is presented beautifully on the plate showcasing marinated beef strips

with thinly sliced onions and tomatoes. Try the Pollo a la Brasa, a spicily seasoned rotisserie chicken dish wonderfully seasoned with herbs and spices. Seafood lovers should opt for the Pescado a la Macho, a fish entrée prepared Peruvian style consisting of a large platter of fried fish, calamari, mushrooms and shrimp layered in a spicy Amarillo yellow chili sauce.

2415 W. LINCOLN AVE, ANAHEIM | PERUPERUGRILL.COM | 714.484.0024

SLAPFISH



SLAP SOME FRESH IN YOUR FACE

Fast, fresh, sustainable fish from the sea to your plate is the motto of Slapfish in Huntington Beach. Observing the demand for a healthier fast seafood option, owner Chef Andrew Grue set out to create Slapfish, fine dining seafood at the price and convenience of fast food. Greasy, unhealthy fast seafood meals are a thing of the past, as these chefs only use sustainably harvested proteins from local artisan producers and fresh, crisp produce from local farmers. The difference in taste and quality is undeniable with each and every savoring bite.

Try the Major Crunchy Fish Sandwich drenched in a creamy Awesome sauce and garden fresh veggies, paired with crunchy homemade seasoned potato chips. The fish melts in your mouth almost instantly. Satisfy your lobster craving with buttery Lobster Rolls, or if you're feeling adventurous, opt for the Lobster Grilled Cheese. Bursting at the seams with freshly cooked lobster, cheese and Awesome sauce, it has become a fan favorite. They say that you can't go wrong with a classic bowl of clam chowder, but what if it came with fries? Smothered in creamy clam chowder, a bowl of seasoned french fries topped with bacon has become the modernized seafood version of Poutine. If you find yourself in a hurry, grab a couple of Seared Fish Tacos with marinated cabbage, pickled red onion, roasted garlic and a special avocado-herb spread.

With sustainable, fresh, high quality fast food, Slapfish maintains the reputation for healthy eating on the go.

19696 BEACH BLVD, HUNTINGTON BEACH
SLAPFISHRESTAURANT.COM | 714.963.3900

AKROPOLIS



GRILLED PERFECTION

AKROPOLIS PROVIDES AUTHENTIC GREEK CUISINE near the oceanside boardwalk of Newport Beach. They provide an extensive menu with entrees prepared using only the finest ingredients and have a solid reputation for providing fresh, quality food. Featuring sandwiches, burgers and even pizza, many of the dishes are large enough to be shared family style in their cozy dining room. A prime choice of appetizer

includes Peciila, an elaborate platter of shrimp, dolmades, tzatziki, Greek salad, hummus, melitzani, and pita bread for dipping and sharing. The Souvlaki Chicken is grilled and marinated to perfection served alongside a small and flavorful Greek salad. The most popular traditional Greek dish is the Gyro plate with a build your own presentation, a choice of two proteins and complete with homemade Greek potatoes.

2201 W. BALBOA BLVD. NEWPORT BEACH | AKROPOLISNEWPORTBEACH.COM | 949.270.6310

PALAPA BAR AND LOUNGE



BOUTIQUE WINES & CLASSIC FOOD

IN THE BACKYARD OF THE MENAGE HOTEL, just a few steps away from Mickey Mouse, between Hawaiian touches and a very Californian ambiance, hides Palapa Bar and Lounge. This refreshing spot is perfect for mom and dad when strolling to relax after a crazy day at Disney and while the kids are swimming in the only pool in Anaheim opened 24 hours a day. Pog Punch (pog

juice, Malibu coconut rum with dry champagne and Luke an Hottus vodka, Domain Canton ginger loafers, strawberry puree and lime juice) are the treats of the house. Classic margaritas, mojitos and great music are also available for your enjoyment. And if you're feeling hungry a Hawaiian-inspired dish like Huli Huli chicken wings is what you need. Take time off, you're welcome to Palapa!

1221 S. HARBOR BLVD., ANAHEIM | PALAPABARANDLOUNGE.COM | 714.400.9104

SLATERS 50/50



BURGERS BY DESIGN

SLATER'S 50/50 MAY BE BEST KNOWN for its signature 50/50 Burger—made from 50 percent ground bacon and 50 percent ground beef—but for those seeking something different, Slaters offers a menu full of kicked-up comfort food selections sure to please everyone. Slater's Design It menu allows guests to truly customize their dining experience, with a huge offering of ingredients from which to create hundreds of combinations of burgers, salads and sandwiches. Fans will be interested to note a couple of new additions, including Bacon Routine, Deconstructed Guacamole, Maple Bourbon Bacon Wings, Chipotle Kale Salad and California Burrito Burger. Slater's also has a robust gluten-free menu. Have no fear, burger worshipping! There's still a mouthwatering selection of the over the top burgers, including the B.B.B. Bacon Burger and the Peanut Butter & Jealousy, in addition to the limited edition Burgers of the Month. Delicious sides and desserts, not to mention a selection of more than 80 continuous y rotating local and regional craft brews on tap, round out a truly epic dining experience.

3900 ANAHEIM AVE., HUNTINGTON BEACH
SLATER5050.COM | 714.994.1730

500 E. SANTA ANA, DANA POINT, ANAHEIM
SLATE5050.COM | 714.994.1730

20755 SWANILZ DR., LAKELAND, FLORIDA
SLATER5050.COM | 941.630.6311



BOLDO BOL

INCREDIBLY FLAVORFUL, QUICK and healthy. That seems impossible these days, but not anymore! Boldo Bol, with it's slow-fast-food concept, is the perfect place to enjoy real-organic food at the speed of light. Steamed fish, caught fresh from Catalina Island, fresh vegetables picked every morning, and pasture-raised chicken are just a part of what makes every "Bol" perfect!

505 E. 11TH ST. SANTA ANA
811.190.6111 | 714.554.7653



WAFFLEHOLIC

TUCKED AWAY IN A LITTLE corner of Costa Mesa lies a unique and creative specialty cafe called Waffleholic. Offering up savory and sweet waffle options such as the New Orleans, a spicy cornbread waffle, crab cake smothered with a poached egg, roasted potatoes and Cajun sauce. Satisfy your sweet tooth with the California Dreamin', a strawberry waffle topped with fresh strawberries and chocolate fudge sauce.

1661 SUPERIOR AVE. COSTA MESA
WAFFLEHOLICCAFE.COM



SEVENTH SENSE

SAVOR THE MOMENT

WE ALL KNOW THERE'S NO SUCH THING AS A seventh sense. Until now. Italian flavors mixed with all kinds of spices, organic ingredients and merely the experience to savor the moment is what the family aims to create in these treats that they want you to enjoy. It's about discovering new essences and people sharing the moment. And even when they have decided to keep details in a secret box

until the opening day, we had the chance to taste an exquisite lamb with corn reduction, fruit sauces and champagne grapes. Certainly a mind-blowing dish! Don't miss it. Wait to discover your own Seventh Sense and stay tuned to explore the menu of this soon-to-be-open establishment. As smooth as it sounds, simplicity is the key. Pending location and website.

COMING SOON TO ORANGE COUNTY!



ARTISAN RECIPES

IN 1989, LA BREA BAKERY FOUNDER NANCY Silverton started an artisan bread renaissance. She baked thousands of loaves to perfect her recipes, each baked according to old world traditions using a simple starter made from organic grapes, water and flour – the same starter used in La Brea Bakery breads today. La Brea Bakery has since grown into two full-service restaurants in Southern California,

and La Brea Bakery Artisan Breads are available in stores and restaurants around the globe.

The café located in downtown Disney serves breakfast, lunch, and dinner 7 days per week and offers a variety of freshly prepared soups, salads, sandwiches, artisan pizzas, pastas, seafood, and a large variety of sweet and savory pastries.

Full-Service Dining, express, and take-out is offered.

1556 DISNEYLAND DRIVE, ANAHEIM | 714.490.0233
468 SOUTH LA BREA AVENUE, LOS ANGELES | 323.939.6813 | LABREABAKERY.COM



WHICH WICH

TASTE THE GOOD VIBES

WHITE BREAD, WHEAT BREAD, SMALL, medium and large sizes. Bowls, wraps, turkey, meat, dressings, sweet, salty, fast, healthy and affordable. Which Wich has it all! Maybe you're on your way to the beach, maybe you're skating or maybe you're just passing by. Whatever the case, in this place you'll find many refreshing options to enjoy that marvelous sandwich of

your choice just the way you like it and while enjoying beautiful Costa Mesa. Their menu is so extensive you're going to need a couple of minutes -maybe more- to decide what you want to order. Are you Vegan? No problem at all. There's a choice for you too. Smile, love, relax and listen to the music. It's easy, feel the vibe and get a bite!

269 E. 17TH ST. COSTA MESA | WHICHWICH.COM | 949.515.9424

AMERICAN TAVERN EATERY & DRINK



CREATIVE SPINS ON FRESH FARE

REAL AMERICAN FOOD, DRINKS AND gastropub. Your favorite dishes, and great craft beer is what American Tavern offers to every customer who's searching for the right establishment to eat a good clam chowder soup, buffalo wings, salads or fried calamari. It's the place where you definitely want to go after work, before a long meeting or just to enjoy the happy hour.

1221 S HARBOR BLVD., ANAHEIM | AMERICANTAVERN Eatery.COM | 714.400.9104

If you feel you've tasted it all, make sure to ask for the "Messy." Smoked Bacon & Cheddar Ale Burger. It's so huge that you may need a fork and knife, and it has every single ingredient you love to use while grilling in the back yard or as de facto. The cheesecake or a Mojito will definitely be the best friend of this Americana meal. There's no need of pretensions, just get comfortable.

KING FROSCH WINES



ALL NATURAL AMAZEMENT

IN THEIR SHORT 7 YEAR HISTORY, King Frosch Wines has amassed an amazing collection of over 50 wine varieties—red, white, and everything in between. Hailing from Germany, they were the first all-natural brand with the lowest levels of sulfites and histamines—fancy speak for a thoughtfully produced wine that their customers attribute to giving them no headaches, surfs, and histamines.

Notwithstanding, the taste and mouthfeel of their wine is exceptional—not only is there a wine for every palate, but the seductive flavor of their varieties deliver a pure and clean taste sensation. Although they are based in Laguna Niguel, there is no retail location. They offer wine tasting parties, direct shipments ordered online, as well as a traditional wine club membership.

KINGFROSCH.COM | 949.563.2655

AMELIA'S SEAFOOD & ITALIAN RESTAURANT



FILET MIGNON AND MAINE SCALLOPS

THE LONG HISTORY OF Amelia's Seafood Italian Restaurant on Balboa Island reveals itself in every corner of the restaurant, founded in 1961 by Amelia Seton. From the hardwood floors to the historic pictures on the walls, you feel a coziness and warmth akin to your own family's house. While many customers dine here for the nostalgia and memories of this Balboa Island staple, others come strictly for the high-quality steaks, seafood and traditional Italian dishes.

The plate of Filet Mignon and Maine scallops is one of them. Simple and delicious, it features a perfect 6-ounce filet next to enormous Maine scallops, both drizzed with just the right amount of garlic butter. Another favorite is the Lady Soe, a dish Seton created herself at the request of Hollywood actress Claire Trevor, who was a regular at the restaurant.

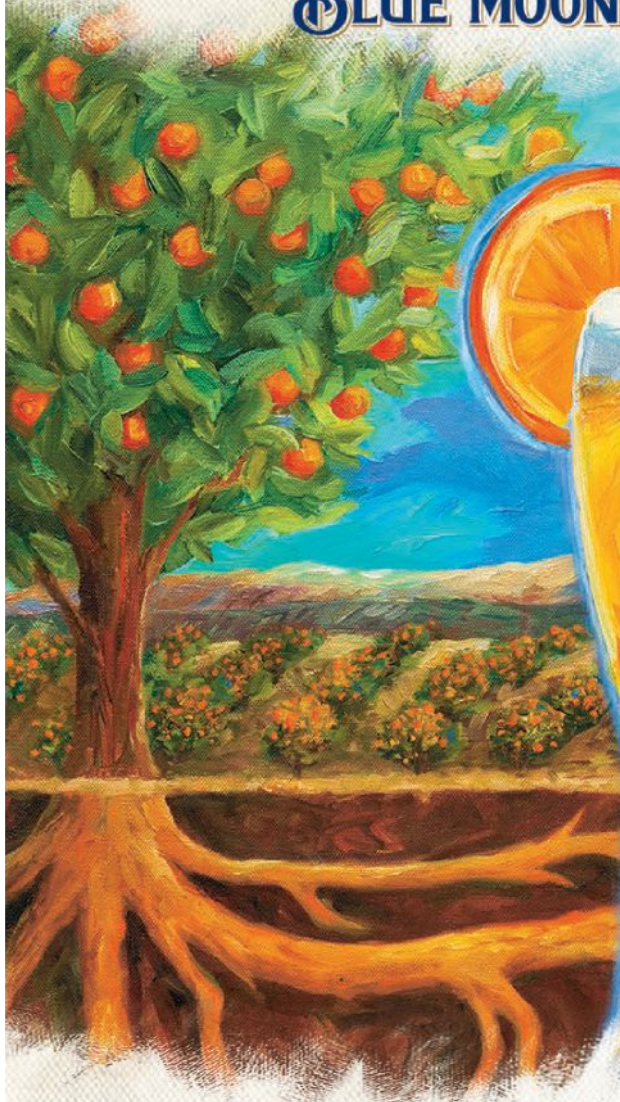
Whether you're here for amazing Italian dishes or high-quality seafood, Amelia's is one of the oldest family-owned restaurants in Orange County, and it continues to live up to the standards that have made it a household name.

31 MARINE AVE., NEWPORT BEACH
AMELIASEAFOODITALIAN.COM
949.673.6560

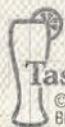
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WATERTABLE



COMFORT FOOD WITH AN ATTITUDE

LOCATED AT THE HYATT REGENCY in Huntington Beach is a sophisticated gastropub with glamorous views of the ocean: Watertable. The upscale feel is bested only by the rustic interior, and as exceptional as the accoutrements and view can be, it's clear that the star of the show is their food and drinks. Watertable serves up unique craft cocktails like their signature Hydrobotanical, as well as special takes on classic drinks like the Old Fashioned.

Coupled with their unique libations are their Bar Jars—mason jars full of delicious pâtés, cheeses,

and other wonderfully tasty bites. If you're just going for breakfast, make sure to order their intensely delicious Huevos Rancheros. Starting in September you can take your friends & family to their Sunday Suppers, where everyone picks a main dish & dessert and shares in the sides, salad, and their amazing rosemary cheddar biscuits. This is serious comfort food with an attitude—try the Cedar Grilled Salmon with white corn relish and maple glaze for a palate-pleasing treat. All Watertable menus change seasonally and they serve up happy hour every day so there's always a reason to go back.

21500 PCH, HUNTINGTON BEACH | WATERTABLEHB.COM | 714-845-4776

BRIX



ADULT AMUSEMENT PARK

WEDNESDAYS AT BRIX SUNSET BEACH and Thursdays at Brix at the Shore from 6pm until "the meats all gone" they feature a grilled-to-order 10oz Coulotte Steak. The Coulotte is lean, but has just enough marbling to make it tender & juicy - your palate will be impressed. And get this, it's just \$10 a la carte, but we recommend soiling \$3 more for the deluxe which will be

served with with sautéed mushrooms & onions and topped with crumbled Gorgonzola.

Come for the food, stay for the booze & entertainment. With over 1000 bottles of wine in their collection, 24 rotating Microbrews on tap and weekly live music, it's easy to understand why they're known as the "Adult Amusement Park."

16635 PCH, SUNSET BEACH | 5372 E. 2ND ST, LONG BEACH | LETSDOBRIX.COM

CIVIC



COMFORT FOOD WITH A SPIN

CIVIC OPENED ITS DOORS LAST FEBRUARY IN Santa Ana, serving up comfort food with a spin. Featuring Mexican-American favorites, it has quickly become a hot spot for hearty, organic dishes and fresh juices. Inspired by his favorite burger made in Mexico, Jen Melendez set out to create his own version with a Civic twist. The Zamora burger is a 1/2 lb. patty of grass fed beef complemented with

a signature hickory-smoked bacon weave, grilled pineapple, tomato, panela cheese, a house blend of pickled jalapeños and spicy zamora sauce on a fresh-baked broche bun. Each bite dripping with flavor the Zamora burger will tantalize every taste bud. Paired with a fresh glass of Green Juice, it's the perfect comfort food choice for the health-conscious customer.

1246 W. MIDWAY BL., RIVERVIEW, SANTA ANA | CIVICFOOD.COM | 714-405-2701

THE SMOOTHNESS TO BLEND IN. THE BACKBONE TO STAND OUT.

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CANCUN FRESH



AUTHENTIC & FRESH

SEVEN YEARS -AND COUNTING- IS THE TIME that the family in charge of Cancun Fresh has been cooking authentic Mexican flavors mixed with the perfect touch of passion and dedication. Enchiladas, rice, beans, quesadillas, carnitas, chiles and tacos are just some of the dishes you can pick from the vast menu. Everything is fresh, everything is made from scratch and everything

is cooked with vegetable oil, corn oil, so you can count on the finest, and freshest authentic Mexican food. To create meals they can feel proud of the way they like to use their kitchen. So give yourself the chance to taste Mexican cuisine in a relaxed and tropical place where nobody likes canned food. (Proverbio)

18010 NEWHOPE ST. FOUNTAIN VALLEY | CANCUNFRESH.COM | 714.427.0008

MICK'S KARMA BAR



KARMA BURGER PERFECTION

TUCKED AWAY IN THE MIDDLE OF A BUSINESS park in Irvine, you'll find this tiny eatery offering some of the best hamburgers in the OC! The all-sirloin patties are ground fresh and served between a toasted bun with just a few toppings so as to preserve the flavor of the perfectly charbroiled meat. The Karma Burger is classic cheeseburger, assembled with Karma sauce, American cheese, and

fresh lettuce and tomato. Although it seems simple, this is one of the most satisfying, unbelievably juicy cheeseburgers around. Another exceptional creation is the Hashbrown Burger, which combines roasted and minced sweet red peppers, spicy jalapenos, and zesty habaneros, as well as a hot garlic mayo and chunks of creamy queso fresco, all combining to make a beautifully balanced burger.

2010 MAIN ST. | IRVINE | MICKSKARMABAR.COM | 949.851.6316

K'YA BISTRO



THE LOCAL BEACHGOERS FAVORITE

COME TO K'YA BISTRO FOR THE FOOD, STAY for the community! This lovely restaurant within the beautiful historic La Casa del Camino on the sands of Laguna Beach is all about sharing, with an emphasis on tacos and small plates. While some restaurants frown upon sharing plates, K'ya actively encourages sharing of their 60 out-of-this-world wines like the Lobster Mac and Cheese, Bacon

Wrapped Sea loos or Dates, or Vanilla Bean Creme Brulee. Enjoy your evening out with friends and family over seasonally-made hand-crafted cocktails concocted by K'ya's master mixologist or pick from their extensive wine list. The food and drink here are great, but perhaps what's best about the bistro is the prices. It's affordable upscale beach dining at its finest.

1287 SOUTH COAST HIGHWAY, LAGUNA BEACH | KYABISTRO.COM | 949.376.9718

ROOFTOP LOUNGE

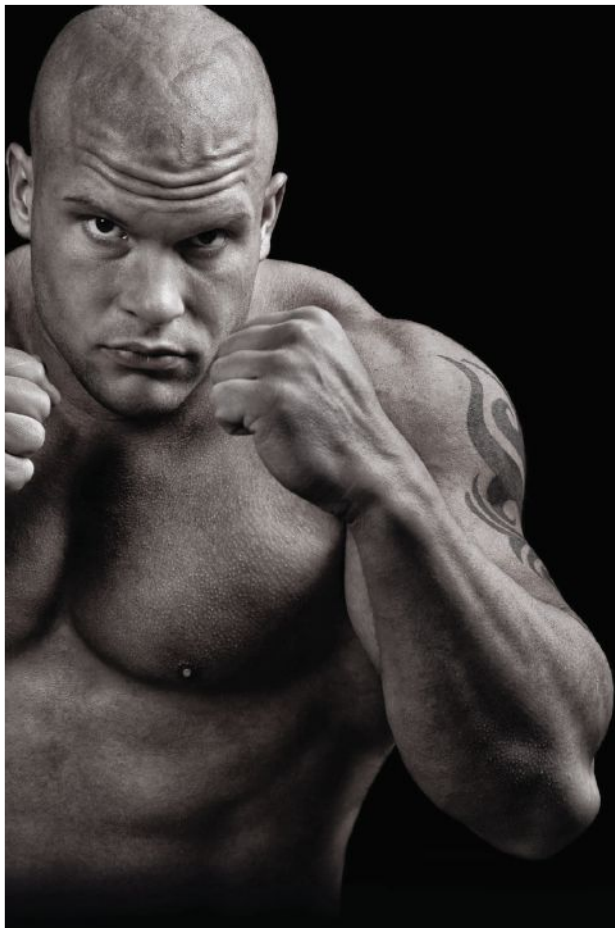


CALIFORNIA CASUAL CUISINE

AS FAR AS VIEWS GO IN LAGUNA BEACH, it doesn't get much better than the Rooftop Lounge, perched atop La Casa Del Camino hotel on the sand's edge of South Coast Highway. Pair that view with one of the Rooftop Lounge's signature mojitos, house-made sangria, and delicious appetizers and you have a winning combination for a memorable date, meeting or girls' night

out. Their famed mojitos come in a variety of fun flavors, all hand muddled and garnished with mint and a sugar cane stick. Whether you come in the day to enjoy the sunshine and sea breeze, just before twilight for the breathtaking sunset or in the evening to dine under the stars, any time of day is a good time of day to enjoy all Rooftop Lounge has to offer.

1289 S COAST HWY, LAGUNA BEACH | ROOFTOPLAGUNABEACH.COM | 949.497.2446



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MOZAMBIQUE



THE VERANDA ROOFTOP DINING

MOSAMBIQUE'S OCEAN VIEWS, LIVE music acts & menu will dazzle your senses. The Veranda Rooftop at Mozambique boasts some of the best views in all of Laguna Beach. Be sure to treat yourself to a spectacular sunset by arriving early and grabbing a cocktail, we recommend the African Mojito. Happy Hour is Monday - Friday 3pm-6pm & Saturday - Sunday 3pm-5pm. The Veranda Rooftop is by far one of the best spots to watch the sunset in all of So Cal!

Their million-dollar recording studio attracts some of the best live music acts in Orange County. Macy Gray, George Clinton and English Beat have all graced their stage. And if you're a fan of reggae, then Mozambique is a must as their Reggae-Sundays have been loved by locals for years.

Their exotically flavored menu features an array of seafood, chicken & steak. The Peri-Peri Prawns, a must-try seafood option, features large butterflied prawns, grilled shell-on over an open wood fire, topped with smoky Peri-Peri sauce and served alongside a tangy mango salsa. Durban Curry, another Mozambique favorite, dazzles the palate with a salacious stew of fork-tender lamb and vegetables in a bath of fragrant curry. In the dessert category, the delectable self-explanatory Macadamia, White Chocolate and Banana Bread Pudding is often responsible for sending patrons over the edge. And get this, Mozambique proudly offer complimentary shuttle service, so they'll pick you up and return you home safely! Mozambique serves breakfast and is also available for private events.

1740 S. COAST HWY, LAGUNA BEACH
MOZAMBIQUEOC.COM | 949.715.7100

SLIDEBAR



THERE'S A NEW CHEF IN TOWN

THE SLIDEBAR ROCK-N-ROLL Kitchen just got louder, as Chef Oge Dalkin brings his award-winning rockstar charisma to the popular Downtown Fullerton destination. "We're calling it glomorous our food," commented Dalkin. "We're treating burgers like the best steaks, incorporating organic and local ingredients. It looks beautiful and tastes beautiful." Carefully crafting a menu that veers from the conventional while staying approachable, the Opening Acts set the mark ranging from Duck Nachos, Jamaican Jerk

Chicken Wings, and Korean steak tacos. Offering gourmet burgers garnished with premium ingredients including pork belly, Portobello mushroom, and crispy parmesan, these are far from the standard sandwich. The menu's Headliners range from a bacon wrapped, cocoa and coffee rubbed Coulotte Steak, to a savory steak or Chicken and Waffles. Utilizing locally sourced, hormone-free ingredients, Chef Oge's new menu is an extension of Slidebar's philosophy, extending their love for all things local from the stage into the kitchen.

122 E COMMONWEALTH AVE, FULLERTON | SLIDEBARFULLERTON.COM | 714.871.2233



SHINOBU SHABU

REFRESHING & FLAVORFUL

SHABU-SHABU, WHICH MEANS "SWISH SWISH" in Japanese, is a delicious and healthy meal that features thinly sliced meat and fresh vegetables that are prepared at your table. The meat and veggies are cooked in a special broth and served with homemade, MSG-free dipping sauces. The bright, flavorful citrus soy sauce (Ponzu) and sweet, savory sesame peanut sauce (Goma) deliver a refreshing yet flavorful pairing

with each protein. Shinobu Shabu serves only the highest quality USDA Choice, Prime, and Wagyu meats as well as fresh seafood and even a vegetarian option. First timers can rest easy, as servers will guide you through the entire meal to ensure an unforgettable experience of exceptional food, great drinks, and friendly service. Before you leave, try the signature Asian Fennel Cake.

15226 GOLDENWEST ST. WESTMINSTER | SHINOBU-SHABU.COM | 714.891.9992

LUIGI D'ITALIA



ABSOLUTELY ITALIAN

HAVE YOU EVER READ A "AUTHENTIC Italian Cuisine" sign and wondered if it's real? Forget about it! A true Calabrian with a big smile cooking one of the best authentic Italian meals you've ever tasted is what you need. That is precisely what Luigi Calzone, owner of this family restaurant, has been doing for every customer since 1981. An absolute must of the house, with jumbo shrimp and spicy

tomato sauce on a bed of linguine is the Scampi Fra Diavolo. Make sure you don't leave before trying the Rigatoni Anno Nuovo, with a homemade sausage – it's a secret recipe that once you taste the first slice, will explode flavours in your mouth like the very voice of Pavarotti in your ears. In case you need a little extra bite, the hand-made focaccia bread is literally mouth-watering. Buon appetito!

8015 STATE COLLEGE BLVD, ANAHEIM | LUIGIDITALIA.COM | 714.836.9999



PIVO IS JUST A WORD FOR BEER.



SORRY TO DISAPPOINT
if you were expecting a clever name dripping
with irony, an insider joke, an odd innuendo,
or random irreverence. Nope. Brewmaster
Matt Brynildson just wanted to call his
Hoppy Pils “Pivo”. In Czech, pivo simply
means beer. Kind of refreshingly appropriate
for a beer that doesn’t claim to be anything
that it’s not. Just a West Coaster’s hoppy take
on the classic Czech Pils. Word.

#BEERBEFOREGLORY

FIRESTONE WALKER
BREWING COMPANY

INKA GRILL



18 YEARS OF AUTHENTIC PERUVIAN

SERVING UP AUTHENTIC PERUVIAN FOOD FOR THE PAST 18 YEARS, Inka Grill has become a local staple for award-winning dishes and delicious Peruvian beverages. Family owned and operated, the kitchen is an extension of their home and guests are considered an extension of their family. An obvious observation as the tables are always full of regular customers enjoying light and tasty beef empanadas with their decadent plate of Lomo Saltado. Families can be seen sharing quality time and the famous mouth-watering Rotisserie Chicken. Couples can relax and bask in the

glow of the new outdoor patio with a beautifully presented cast-iron bowl of Fortunata's Fisherman Stew, and Peruvian cocktails. The atmosphere inside is warm and inviting with a positive vibe and friendly service. Some may find themselves seated at the brand new bar casually sipping on a glass of fresh Peruvian Sancha with friends. A great place to gather and watch the game. Check in for Happy Hour specials including appetizers and cocktails for just \$5. At Inka Grill, customers walk in as strangers and leave as friends. If it's not Inka Grill, it's not Inka at all.

260 BRISTOL ST., COSTA MESA INKAGRILL.CO | 714.444.4652

BLACK BEAR DINER



HOMESTYLE COOKING

AMONG THE LAVISH WOODEN SCULPTURES of black bears arises a warm and family-friendly atmosphere. Black Bear Diner provides homestyle cooking and personal service normally found in small town living. The menu displays the actual newspaper articles in Buena Park from 1976, rekindling the nostalgia for simpler times. Perfect for sharing, The Grizz, a giant platter of ham, steak, bacon, sausage,

eggs and sweet cream pancakes is a breakfast favorite. For lunch, order the cornucopia that is known as the Taco Salad. A crispy tostada bowl overflows with a bounty of fresh vegetables and your choice of seasoned beef or grilled chicken. For a heartier homestyle dinner option, try the Beefed Chicken Fried Steak, tender beef breaded then deep fried and smothered in creamy country gravy.

FOOD AND DRINK HAVE BUENA PARK | 714.731.0111

FOUR SONS BREWING



FAMILY OWNED MICRO-BREWERY

THEY LOVE FAMILY, THEY LOVE BEER AND they love you. At Four Sons Brewing, a brand new family owned brew factory, the priority is to make sure everybody enjoys the delightful experience of traveling around the world of beer! In this hotspot for Huntington Beach lovers, you'll indulge in a variety of pilsners, lagers and specialty beer recipes that can't be found anywhere else.

Opening soon, the brewery will have its own bar and a tasting area. Best of all, Four Sons was built around the tanks where now your favorite drink is being crafted. Insider tip: The coconut amber beer (or as they call it, Going Coco Nuts!) is the masterpiece of the house.

STAY AND ENJOY THE VIEW

18121 COTTAGE BLVD., SUITE 100 HUNTINGTON BEACH | FOURSONSBREWING.COM | 714.1219197

AU LAC



LIVING FOOD WITH THE HIGHEST NUTRITION

AU LAC IS 100% VEGAN, BUT CARNIVORES also flock to this popular restaurant. Every dish is seasoned and created with great care and skill. Utilizing unprocessed, organic, and raw products, these chefs have instilled the highest standard for healthy eating. Owner, Mai Nguyen, explains that changing her diet changed her life, and that is what motivated her to open her restaurant. There are two kitchens, strictly to separate the Living Foods from the traditional "veganized" Vietnamese cooked foods, and it is safe to say that they are very passionate about each dish. Nothing is cooked above 118 degrees in the Living Foods kitchen to keep all of the healthy nutrients within the produce. Chef bo created the flavorful, dream that is the Testada from the Living Foods menu. An elevated version of a traditional tostada, highlights expertly seasoned mushrooms atop a cornmeal shell as the main protein. Topped with Macadamia nut cheese, fresh salsa, avocado, cilantro, and a special dill-ranch sauce, this vegan Living dish is exploding with flavor. Featured from the cooked foods menu, the vegan take on traditional Phở bò hây là is a sweet and hearty option. The saw-leaf adds a wonderful texture to the dish, and the fresh basil brings out the anise flavors in the broth. Complete the living foods experience with the Trăm su. A creamy, warm dessert topped with fluffy Macadamia nut cheese and maple syrup. Fresh, crisp flavors in every dish. Au Lac proves that eating healthy can be very tasty.

10554 HEDGECOCK STREET, HOUSTON, TEXAS
AU.LAC.COM | 713-419-0858

JÄGERHAUS



A TRUE RESTAURANT TREASURE

THE SEARCH FOR AUTHENTIC GERMAN CUISINE is over: Jägerhaus, nestled in a small shopping plaza in Anaheim, has been serving up the sauerkraut and weinerschnitzel for over 38 years. Every dish is made from scratch and the beer is flown in from the closest brewery in Germany including Weihenstephan and Wittenburger Kloster. The authentic recipes presented in the menu have been passed down

through seven generations, including the Grilled Elk Dinner plate with button mushrooms, red cabbage and potato pancakes. They are the only local restaurant to offer additional proteins such as wild boar, deer and rabbit a fly-around. For dessert, order the Black Forest Cake, named for the German forest where cherries are harvested, a moist chocolate cake garnished with cherries and cherry brandy.

2525 E. BALL RD., ANAHEIM | JAGERHAUS.NET | 714.520.9500

SEA LEGS



WINE BY THE SEA

SEALEGS WINE BAR INVITES YOU TO A memorable dining experience that combines Hampton's-style sophistication with beachside simplicity. Guests can enjoy family-style seating, or sneak off to a small or side table for a quiet, intimate experience. Located by the water in Huntington Beach, this is the perfect setting to enjoy your favorite glass of wine, bubbles or craft beer, while

tempting your palate with a seasonal small-plates menu. Hand-picked cheese and wine pairings, California tapas, and revolving dinner specials are only a few of the surprises Sea Legs has in store. The expansive wine cellar houses more than 2,000 unique bottles, and there's an extensive craft-beer collection spotlighting 100 ice-cold beers on draft and many more by the bottle.

21022 BEACH BLVD., STE. 105, HUNTINGTON BEACH | SEALEGSWINE.COM | 714.536.5700

TACOS & COMPANY



AUTHENTICALLY CASUAL

SINCE 1991 WHEN THEY OPENED THE FIRST doors to their first restaurant, Tacos & Co. has been serving authentic food to the hungry denizens of Orange County's foodie population. In a food genre that's crowded with underachievers, Tacos & Co. separates itself from the pack by using homemade recipes deeply rooted in Mexican authenticity. Their Fish Taco Gringo uses simple, straightforward

ingredients that effortlessly becomes greater than the sum of its parts. The fish, cabbage, and tomato sauce combination is brilliant. The generations of this family-owned restaurant that created these recipes truly comes through in the food. The Burrito Los Cabos, for instance, is extraordinarily perfect, with no less than 3 different types of salsa inside, and like everything else there, is absolutely excellent.

IRVINE (2 LOCATIONS), LADERA RANCH, NEWPORT BEACH | TACOSNCO.COM

BREAKAWAY SPORTS LOUNGE & EATERY



BREAKAWAY TRI-TIP SANDWICH

YOU WON'T FIND YOUR TYPICAL "BAR FOOD" here. Among numerous flat-screen TVs, live acoustic entertainment and impeccable service, there's an unexpected gourmet twist to the otherwise-classic bar offerings here. Using fresh, local ingredients, Breakaway's new upscale menu challenges tradition. Try the Pastrami Burger, Guacamole Burger, or the popular favorite, the

Black n' Blue. But remnants of the beloved previous menu cannot be forgotten, including the carefully spiced chicken, truffle mac and cheese, and the cheeky Goal Tenders. Another obvious standout is the marinated-for-hours tri-tip sandwich, with its sweet caramelized onions and fresh ciabatta bread alongside a healthy portion of seasoned fries. Come for the game, but bring an empty stomach!

2106 N. TUSTIN AVE., SANTA ANA | BREAKAWAYSPOUNGE.COM | 714.834.0943

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EURO CAFFE



TURKEY PANINI & NUTELLA LATTE

IN AN ERA OF CORPORATE COFFEE SHOPS

In every street corner, Euro Caffè owners Sam, Stella, and Alka have done something different, to creating a European café experience in Orange County. Using authentic recipes and techniques, Euro Caffè's menu is loaded with some of the best crêpes, panini, salads, and Italian coffee treats around, all items that would put any mainstream coffeehouse to shame. One of our favorite dishes is the pesto turkey panini, featuring layers of smoked turkey and a perfect balance of flavorful pesto, fresh sun-dried tomatoes, arugula, and crumbled feta. Euro Caffè displays

some of the biggest crêpes we've come across, each handcrafted to a perfect golden brown. The fan favorite called the Greek Goddess is a massive concoction jam-packed with Nutella, strawberries and bananas, with honey and powdered sugar drizzled on top.

For Italian coffee lovers, the puzz-worthy Nutella latte is a wonderful representation of the café's style, bold recipes with a traditional European flare. Whatever your morning commute is, change it. Your day will go much better if it's started with a European latte and a smoked salmon, egg and avocado breakfast crêpe.

3950 S. BRISTOL ST., SANTA ANA | MYEUROCAFFE.COM | 714.662.2222
OPENING A SECOND LOCATION AT 1621 ALTON PKWY IN IRVINE THIS FALL!

THE ATTIC



SOUTHERN COMFORT

EATING AT THE ATTIC MAKES YOU FEEL AT HOME. Literally. Cross the threshold into the repurposed 1920s Craftsman house that serves as the restaurant, and you'll be welcome like family. You might sit next to the fireplace or in the yard, under strings of fire-fly-like lights. Bringing a furry friend? They're welcome on the patio, and you can even order them a snack off of the dog menu.

Even the food is homely, as if your mom herself were cooking. You can have their Cajun-style southern/oreo/Cajun food, as is, vegetarian, gluten-free.

Heck, you can even have your mac and cheese with crushed chips. Their deli's "Mac'n' Cheddar" is topped with bacon and crumbled Hot Cheetos. It's just like mom would let you make.

3441 E. BROADWAY, LONG BEACH | THEATTICONBROADWAY.COM | 562.433.0153

CREAM PAN BAKERY



STRAWBERRY CROISSANT

THE STRAWBERRY CROISSANT AT CREAM PAN

Bakery is kind of a big deal. Made by second-generation Japanese baker Yoshinori "Yoshi" Inaba, the strawberry croissant is the love child of Yoshi's traditional Japanese techniques and his love for French baking. One bite is all it takes to believe in the hype, as layer upon layer of buttery croissant flakes off in your hand, and the perfectly sweetened

custard filling doesn't overpower either the pastry or the fresh strawberries mixed in. Though the strawberry croissant is the bakery's No. 1 star, there are countless other pastry contenders in the bakery case. The Azuki cream puff is a beautiful, golden puffed pastry, with a traditional Japanese red bean filling that is sweet, grainy and mixes perfectly with whipped cream.

602 EL CAMINO REAL, TUSTIN | 714.665.8239

CAFE SEVILLA



TANTALIZING TREATS

LOCATED IN THE AREA ONCE SETTLED BY soldier Manuel Nieto as a gift from King Charles III, between a couple of the very well-known palm groves of southern California and a downy white-brick-building, this little piece of Spain is waiting to be discovered.

From the broad menu, with its Spanish-inspired names, to the Latin music and the wooden furniture, Cafe Sevilla wants you to feel like you are in the heart of the Iberian Peninsula. Dishes of lamb, cooked with blue cheese and applewood bacon, and grilled Spanish salmon, flared with nothing less than the perfect touch of brandy, are a great first step into your special adventure.

If you prefer alternate fare, then, the best way to put a golden pin in this trip to the old continent is by ordering the traditional Paella Valenciana, the chicken, clam, calamari, mussel and scallop-flavored, served over a plate of yellow rice, are just some of the tantalizing treats of this favorite plate. Not in the mood for wine? Sangria Osco, with rum, coconut water and agave nectar is a refreshing way to accompany your food.

Finally, take a little risk and change the every-day classical desert for one last drink. Yes, a drink! A Sangria Light, with four kinds of crafted sangria, ranging from the sweetest to the boldest of flavours, is a mind-blowing mix sure to fulfill anyone's sugary dreams.

And on a side note, did you wake up in a no-more-hungry-kind-of mood? No need to alarm! Cafe Sevilla has you covered with Gluten Free and Vegetarian menus available for your enjoyment!

140 PINE AVE, LONG BEACH
CAFESEVILLA.COM | 562.495.1111

CAFÉ CALACAS



FAIR-PRICED FUSION AT IT'S FINEST

IT'S NO SECRET THAT THE CULINARY scene of Downtown Santa Ana has seen big changes in the past couple years. With a changing landscape comes a market for current and fresh ideas. Café Calacas has been part of the Downtown scene for a few years now, and the family-owned café on Fourth Street has risen to the challenge with a triumphant relaunch at the beginning of August. In just a few short weeks the café's new Mexican Fusion restaurant is already creating a buzz with locals, downtown lunch crowd and beyond. The revamped, low-cost, but high-end food and drink menu may take time for first-time customers to

regulars. Take for example their Mexican Fambazo Lobster Roll—a delicacy that would run you into the double-digits elsewhere—costs just a cool \$8.99 here. The café specializes in breakfast and lunch fare. A morning favorite is the chilaquiles; half or soy, half creamy tortilla chips topped with house-made green sauce base mixed with refried beans, topped with a generous serving of queso fresco, cilantro, Mexican cream, radishes and two fried peppered eggs. If you're in the mood for a lighter morning treat, the gourmet coffee drinks and fresh pressed juices have both the quality of ingredients and the price tag to impress folks from all walks of life.

524 W 4TH ST, STE A, SANTA ANA | 714.662.2002

LOU'S BREWS & BBQ



COMFORT FOOD

RESTAURANTEUR DAVE GEORGE, WITH FOUR restaurants under his belt, partners with long-time friend and cousin Les Akers to take Lou's BBQ to the next level. The Huntington Beach local favorite of 22 years returns to their roots by recently bringing back the original menu, original chef, and they've grown, too. The cozy, casual restaurant has beefed-up their beer selection by adding several craft brews on tap

and they've redone the front patio for those looking to enjoy the breeze. At the heart of it all is the love for Santa Maria style BBQ, which folks drive from miles away to enjoy. Among the favorites on their red oak wood-fired rotisserie cooked meats are the baby back ribs and pulled pork sandwiches. Each meal ends with a smile thanks to their complimentary homemade chocolate chip cookies.

21501 BROOKHURST ST., HUNTINGTON BEACH | LOUSBBQ.COM | 714.965.5200

SANTA MONICA SEAFOOD



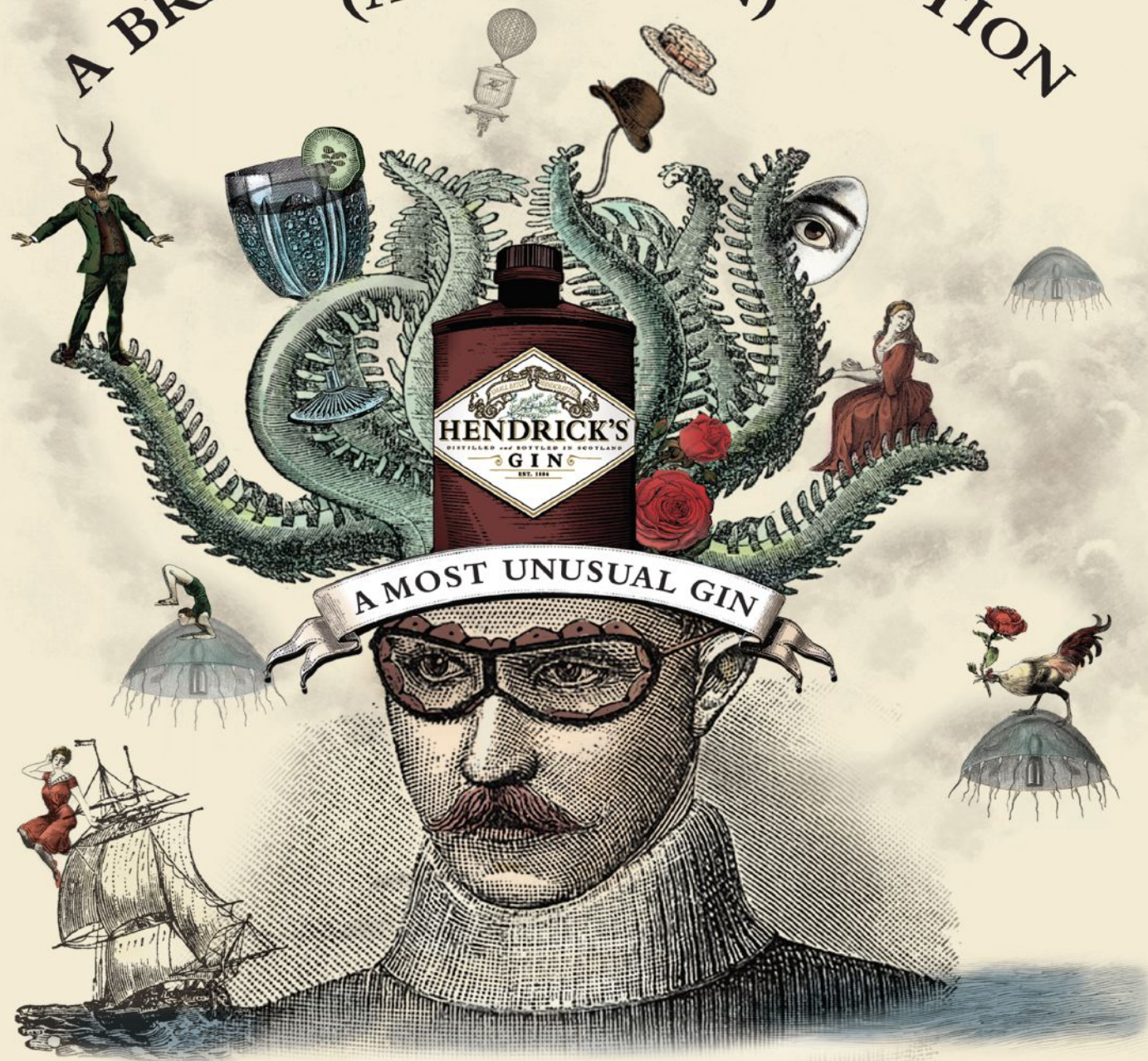
FRESH SEAFOOD SINCE 1939

IF THE STORY OF THE BEAUTIFUL BEACH-FRONT city of Santa Monica is ever told, then you can't escape from talking about a group of people that has been giving, to every customer and visitor, a genuine show of love for seafood in every lunch, dinner and product they've ever sold. Since 1939 and for 75 years, the Cig and family founders of Santa Monica Seafood, have

been offering one of the highest quality selections of seafood products. You definitely don't want to miss the chance to walk around their retail store in OC (located in Costa Mesa) when planning to create that special dinner. Naturally, just a few steps away from the Pacific Ocean in charming Newport Beach.

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A BRAZEN ACT of IMAGINATION (ALSO, a GIN)



Strange, yes. Glorious, even more so. With unexpected infusions of Cucumber & Rose, HENDRICK'S® GIN is, in point of fact, curiously wondrous.

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HENDRICK'S GIN, 44% ALC./VOL. ©2013 IMPORTED BY WILLIAM GRANT & SONS, INC. NEW YORK, NY.

PAUL MARTIN'S AMERICAN BISTRO



SEASONAL & DELICIOUS

FOUNDED BY PAUL FLEMING AND BRIAN Bennett, Paul Martin's American Grill puts a new spin on classic American cuisine. The concept behind the restaurant focuses on "Seasonal & Delicious," featuring the freshest all-natural ingredients supplied by a carefully hand-selected network of local family farms.

On the menu you will find the best seasonal cuisine, featuring seafood from sustainable fisheries, free-range and natural meats, artisanal cheeses, and fruits and vegetables of the highest quality. Alongside the food, Paul Martin's serves craft beers, cocktails made with house-infused spirits, and a deep selection of over 100 wines, most of which are offered by the glass. During the summer season, expect a strawberry shortcake dessert with homemade buttermilk biscuits. During the fall, check in for glazed sweet potatoes and butternut soup with just the right amount of spice. Looking for brunch? Worth mentioning is their french toast with maple bourbon syrup and fresh squeezed orange juice. The menu rotates seasonally, bringing you the best each season.

Now, with seven locations in California, Fleming and Bennett aim to spread their principle of organic and sustainable foods even further. Paul Martin's has expanded to Scottsdale, AZ and Dallas, TX (early 2015). In addition to lunch and dinner, the restaurant offers weekend brunches and a daily happy hour. Good times and thoughtful food will always be a way of life at Paul Martin's. They look forward to serving you.

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Woodford Reserve Distiller's Select Kentucky Straight Bourbon Whiskey, 43.2% Alc./Vol. (86.4°), Woodford Reserve Distilling, Versailles, KY ©2014

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